ART 34 AMDT

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CLAIMS

1. A tomato composition obtained from tomato juice or tomato passatas having the following composition in percentage by weight:
   - dry residue 5,5 - 20%,
   - water 94,5 - 80%,

   100% being the sum of the two components,
   wherein the amount of water inscluble solids and water soluble solids in the dry residue range in percentage by weight as it follows:
   - water insoluble solids from 18% to 70%,
   - water soluble solids from 82% to 30%.

A tomato ✓ 2. ✓ Compositions ~~comprising the tomato products of~~ ✓ according to claim 1, wherein the amount of water insoluble solids and water soluble solids in the dry residue range in percentage by weight as it follows:
   - water insoluble solids: 20%-50%,
   - water soluble solids : 80%-50%.

A tomato ✓ 3. ✓ Compositions ~~comprising the tomato products of~~ ✓ according to claim 2, wherein the amount of water insoluble solids and water soluble solids in the dry residue range in percentage by weight as it follows
   - water insoluble solids: 30% to 50%,
   - water soluble solids 70%-50%.

4. Compositions comprising the tomato ~~products~~ compositions of claims 1-3 in admixture with animal and vegetable fats, solid at room temperature, preferably butter or margarine, and/or fats liquid at room temperature preferably olive oil, and/or cheese ✓ having soft-grain, or hard-grain and grated.

5. Compositions according to ✓ claim 4, wherein the tomato ~~products~~ compositions of claims 1-3 have a water insoluble solid content and water soluble solid content in the dry residue in the following ranges as percentages by weight:
   - water insoluble solids from 30% to 70%,
   - water soluble solids from 70% to 30%;

   more preferably:

- water insoluble solids from 35% to 70%,
- water soluble solids from 65% to 30%;

6. Compositions according to claims 4-5, wherein the amount of fats and/or oil in the composition ranges from 10% to 25% by weight referred to the weight of the starting tomato product; the amount of soft-grain cheeses which can be englobed ranges from 50% to 300% by weight, the amount of hard-grain and grated cheeses which can be englobed ranges from 10% to 25% by weight.
7. Use of the compositions of claims 1-6 for saucing foods, in particular pasta, meat, fish, vegetables.
8. Use of the compositions of claim 6 as ready-to-use sauce for foods.
9. Use of the compositions of claims 7-8, comprising usual ingredients of the products for food use, preferably essence aromas, preservatives.
10. Use of the compositions according to claims 1-6 as foods.
11. Foods according to claim 10.
12. A process for the separation of the liquid from a tomato suspension by using a separation solid-liquid apparatus wherein the suspension to be filtered is maintained under stirring at an angular speed from 1 rpm to 20 rpm, preferably from 2 rpm to 10 rpm, the stirrer being of a shape to convey the suspension toward the central axis of the apparatus, or there is not a stirrer and it is the apparatus that rotates.
13. A process according to claim 12 wherein the apparatus for separating the liquid from a tomato suspension is a sieve maintained under an oscillating motion, preferably under a nutational motion, the oscillations per minute being from 1 to 20 oscillations/min, preferably from 2 to 10 oscillations/min.
14. A process according to claims 12-13, wherein sterile conditions are used or the final tomato product undergoes a sterilization process.
15. A process according to claims 12-14, wherein it is operated at temperatures in the range 5°C-25°C, preferably

10°C-15°C, at atmospheric pressure, or using pressures slightly higher than that atmospheric, from 760 mm Hg (0.101 MPa) up to 900 mm Hg (0.120 MPa) or by applying pressures slightly lower than the atmospheric pressure, down to 450 mm Hg (0.06 MPa).

16. A process according to claims 12 and 14-15, wherein it is used a separation solid liquid apparatus constituted of a vessel having walls with slots or with holes; wherein the width of the slots or the diameter of holes is not greater than 0.1 mm and preferably not smaller than 0.02 mm, the slot length ranging from 30 cm to 2 meters, said vessel having a cylindrical section, the separator equipped with a mechanical stirrer, the distance between the separator walls and the stirrer blades is from 0.5 to 2 cm.

17. A process according to claims 13-15, wherein a concave- or flat-shaped sieve, having a holes diameter or slot widths not greater than 0.1 mm, preferably not lower than 0.02 mm,; preferably it is operated at atmospheric pressure.

18. A process according to claims 12 and 14-15, wherein it is used an equipment constituted by a cylinder constituted by food grade stainless steel wherein the walls have openings or slots formed by woven wire cloth, or by screens, or said walls have holes, being the width of the openings of slots, or the diameter in the case of holes, not greater than 0.1 mm and preferably not lower than 0.02 mm, said cylinder having inside a stirrer in the form of an archimedean screw revolving free in the fixed cylinder, or the cylinder is a rotating tube wound helically about a cylindrical axis.

19. A process according to claim 18, wherein rotation of the moving part is at an angular speed of 2-10 rpm.

20. A process according to claims 18-19 wherein the cylinder is in an horizontal position, and has a diameter ranging from 30 cm and 1 meter, a length from 2 meters to 20 meters and preferably from 2 meters to 5 meters for

apparatus working in a discontinuos way; preferably about 20 meters for the apparatuses working in a continuous way.

21. A process according to claims 12-20 wherein when treating tomato suspensions deriving from partially ripened tomatoes the separation solid-liquid apparatus is provided with slots width or holes diameter not higher than 0.5 mm, preferably about 0.3 mm.

22. A process according to claims 12-21, wherein the tomato products have a content of water insoluble solids in the dry residue in the range 40-70%.

23. A process according to claim 22, wherein the tomato products having a content of water insoluble solids in the dry residue in the range 40-70%, are added of lyophilized or cryoconcentrated serum, or serum concentrated by osmosis membrane or by evaporation under vacuum, to obtain tomato products having a lower content of water insoluble solids in the dry residue, preferably in the range 18-40%.